

Easy Dutch-Oven Cobbler

Serves 8

Gear and Ingredients

- 1 package yellow cake mix
- 2 cans of fruit pie filling (peach, cherry or apple work well)
- 1 12-ounce can of lemon-lime soda
- 4 tablespoons of butter
- 6-quart cast-iron Dutch oven with a lipped lid
- A lid lifter (a metal rod with a hook on one end used for pulling the lid off a hot Dutch-oven)
- Heavy-duty aluminum foil
- Leather gloves
- Extra-long kitchen tongs

Directions

1. Light a campfire and wait for the wood to burn down to nice, red coals.
2. Line the inside of your Dutch oven with aluminum foil. (This will make cleanup much easier.)
3. Pour the cake mix into the Dutch oven. Pour both cans of pie filling over the cake mix. Pour the soda over everything, and stir gently to combine the ingredients. Flake off chunks of butter into the mixture, and put the lid on the Dutch oven.
4. Pull on the leather gloves. Using the tongs, and with an adult's help, evenly space 10 large coals in a circle the same size as your Dutch oven. Set the oven on top of the coals. Place 20 large coals on the lid of the Dutch oven. *Be careful!*
5. Let your cobbler bake for about 30 minutes, then put your gloves back on. Have an adult help you remove the Dutch oven from the bottom coals. Don't take the coals off the lid. Leave those on, and let your cobbler bake for about 15 minutes more, or until the cake is golden-brown.
6. Have an adult help you use the lid lifter to remove the Dutch oven's lid. Let the cobbler cool for about 10 minutes. The cobbler is yummy by itself, but if you serve it with ice cream, your taste buds will turn cartwheels.